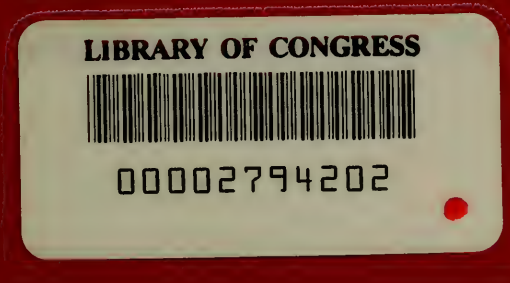
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HOUSEHOLD RECIPES

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S O U P S.

Cherry Soup.

As much water as is required for soup, let it come to a boil and then add 1/2 cup sago. Boil about 1/2 hour, then put in cherries and 1/2 cup sugar and let it boil for 15 minutes, 2 pieces of cinnamon, juice of 1-1/2 lemons, some slices of lemon and 1/2 water glass of claret. Serve ice cold.

Rhine Wine Soup.

Take 1/2 bottle California Rhine wine, add some water, 2 pieces of cinnamon, some slices of lemon, sugar to taste. Let boil 15 minutes. Have 2 egg yolks well beaten, add the soup carefully to these. Serve ice cold with fried cubes of bread put in the last moment.

Tomato Bisque. (Century.)

1/2 can tomatoes;	1 teaspoon salt;
1 quart milk;	1/2 saltspoon pepper;
2 tablespoons butter;	1 saltspoon soda;
1 " corn-starch;	1 dash cayenne;

Stew the tomatoes until very soft; then pass through a fine sieve or strainer. Put the strained tomatoes into a granite ware saucepan and add 1 saltspoon soda; when it has ceased foaming add

the butter, a piece at a time; if put in all at once it will show an oily line; add salt, pepper, and cayenne. Put the milk in a double boiler, and stir into it a tablespoon of corn starch which has been mixed with a little of the cold milk, to make it smooth; let it scald for 10 minutes or long enough to cook the corn starch; then pour the milk into the tomatoes, beat well together and serve at once. It is better not to add the milk to the tomatoes until ready to serve for fear of curdling.

Marrow Balls.

Soak marrow in water, strain and drain well. Cream it with some butter, stir in one or two eggs, a little salt, nutmeg, parsley and cracker dust. Boil in soup about 20 minutes.

Meat Balls.

A piece of bread soaked in water and then squeezed dry, to this add a little scraped beef (about a teaspoon) salt, nutmeg, chopped parsley, brown this in a little butter, remove from the fire, add 1 egg and sufficient cracker dust to form little balls.

Omelette Soup.

Two eggs, 2 tablespoons potato flour, beat well. Grease pan a little, put in dough, let run all over pan. Brown on both sides; when cool lay on board and cut in strips like Nudeln. Boil and serve in clear soup.

Strained Barley Soup.

Boil barley in a little water until soft, about 3 hours. Add the soup stock gradually; when well heated strain and add asparagus tips, sliced knot celery or any vegetable that may be preferred. Before serving beat up yolk of an egg, add some cream, beat well and very carefully add the hot soup. Care must be taken that the egg does not curdle.

Dumplings for Soup.

Place in a saucepan 1/4 cup of water and 2 teaspoons of butter. When this comes to a boil add 1 tablespoon of flour and stir until the mass no longer clings to the saucepan. Take from the fire and let cool; then add an egg, beat well. Place on shelf of the stove for 1/2 hour, stirring occasionally. When soup is boiling drop with a teaspoon into soup and let dumplings boil 20 minutes.

Croutons for Soup.

Same ingredients as above. Drop tiny particles on a buttered pan and brown in oven. Put in just as soup goes to the table or send to table in extra dish.

Black Bean Soup.

Take 1 pt. black beans and soak them over night, then boil until very soft. Strain through a sieve. Put in salt and pepper to taste and boil a piece of smoked meat with it. When done put following into the tureen: 1 chopped hard boiled egg, 1 wine-glass Sherry, juice of 1/2 lemon and a few small slices of lemon peel. Pour soup over this and stir once or twice.

M E A T S.

Sweet Bread Souffle.

Chop very fine 2 cupfuls of sweet bread, then add cayenne pepper and salt to taste. Melt 2 tablespoonsful of butter, stir into it 1 tablespoon flour adding gradually 1 cup sweet milk. Let this boil until it thickens, then add the chopped sweet breads, yolks of 3 eggs, beaten whites. Bake 1/2 hour in a pan with a tube in middle, set in pan of water and put in oven. Serve with

Mushroom Sauce.

Boil 1/2 lb. fresh mushrooms until tender in a large spoon butter, then add 1 spoon flour, 1 cup bouillon, 2 yolks of eggs, 1/2 cup Sherry, salt and pepper to taste. Turn souffle in dish, pour sauce in middle and garnish.

To Pickle Beef.

Take Brisket - remove fat and bone. Rub meat with handful of sugar, four handsful of salt, some whole peppers, 1 clove of garlic, a few slices of onion, a piece of saltpetre about the size of a finger dissolved on the fire in water are put in a crock with the meat. Let the saltpetre cool before adding to the meat, then add water to almost cover meat. Turn daily. Ready

to use in 10 days.

Saurbraten.

Top Sirloin (best cut.) Rub meat with salt and ground cloves. Put in stone crock with vinegar, whole peppers, slices of onion, slices of lemon, bay leaf. Turn daily, ready to use in 3 days. Let drippings get very hot in iron pot, brown the meat on all sides and add gradually the vinegar. Let simmer slowly.

Pot Roast.

Top sirloin best cut. Rub meat with salt and pepper. Put drippings in iron pot and when hot put in meat and onion and brown the meat. Let roast for one hour, then take off fat, add 1 tablespoon flour, some tomatoes and a little water, then cover and let simmer another hour. Strain gravy.

Sweetbread Fricassee.

Put sweetbreads in boiling water for 5 minutes and then pull off the skin. Cut into small pieces and also some mushrooms. The sauce is then prepared by stirring together on the range 1 tablespoon of butter and 1/2 a spoonful of flour until it bubbles. Add to this 1-1/2 cups

bouillon and a pinch of salt. Put the sweetbreads and mushrooms into this sauce, let it cook slowly about 1/2 hour. Stir the yolk of an egg with a little cold water put this into the sauce and add a little chopped parsley. Should the sauce be too thick, add a little water.

Sweetbread in Ring.

2 pairs sweetbread, salt and pepper, par-boiled and chopped fine, mixed with truffles and mushrooms chopped, 4 eggs, put in form and boil 2 hours. Serve with following sauce:

Mushrooms stewed in butter added to cream sauce which is made with butter, flour, cream or milk seasoned with salt and pepper. Serve in centre of ring.

Scotch Haggis.

One sheep's stomach must be carefully turned inside out and cleaned thoroughly with cold water containing a little saleratus. Mix in large dish sufficient oatmeal (about 2-1/2 lbs. usually) 1/2 tea-cup of fine chopped onion, 3/4 lb. of sheep's liver which must be boiled first, then chopped fine also, about 1/2 lb. suet chopped fine, about 1/2 wineglass of Sherry. Mix all the above thoroughly and season with salt, pepper, and

about 1/2 teaspoon paprika, also a little wild thyme. Stuff into bag, not too tight, as the oatmeal swells, and boil for 2 hours. Some like a few cold boiled potatoes chopped up in Haggis. Be sure to sew up the sheep's stomach thoroughly.

Lamb Stew.

Heat some drippings put in meat and chopped onion, lightly brown meat on all sides, then add boiling water, salt, pepper, carrot, turnip, tomatoes, a tiny bit of garlic, celery. Shortly before finished take off all fat, add a little flour stirred smooth with cold water. Sprinkle chopped parsley on top.

Sweet and Sour Tongue.

Boil tongue until soft, then take out and skin. Put some drippings in a saucepan, 1 onion, a few slices of lemon, handful of raisins, some almonds, 2 tablespoons vinegar, .1 tablespoon sugar, 2 oz. ginger snaps and some of the water in which tongue was boiled.

Ham with Champagne Sauce.

Boil a good ham. When finished pull off brown skin. Brush the top of the fat with beaten egg, dust over this a handful of dry mustard, a

handful of sugar, cover with bread crumbs. Put in a baking pan in oven and baste gradually with a water glassful of good Sherry. Put a crust of rye bread in pan, pour off grease and make the sauce. If ham is to be served cold, pour sauce over ham.

Steak in Casserole.

Cut fine and cook the following vegetables in soup stock: peas, beans, carrots, tomatoes mushrooms, celery (or any vegetables preferred.) Then add 1 tablespoon Worcestershire sauce, a little catsup and kitchen bouquet, one wine-glass Sherry. Thicken this with brown flour. Have cut and cooked in salt water some potato balls and add these to the thickened vegetables. Take a very thick porterhouse steak and broil very rare. Season the steak and put in a casserole dish or a large covered pan; pour the vegetables over it and let stand in the oven 5 - 10 minutes according to thickness of steak.

Lamb Chops Maison d'Or.

Pare neatly 6 lamb chops, make an incision in each one and insert therein a slice of truffle, season with a pinch of salt and 1/2 pinch of pepper. Arrange chops on toast spread

with Pate de fore gras and pour over same a gill of hot Madeira Sauce. Arrange a curled paper on the end of each chop.

P O U L T R Y.

Potted Chickens.

Use Spring Chickens, stuff them with bread soaked in water and squeezed dry, chop livers, some parsley. Heat butter or drippings in drying pan, brown some chopped onion, put in bread, when this is dried add the livers and parsley, salt and pepper a pinch nutmeg. Remove from fire and stir in an egg. Heat some bacon and butter in iron pot, put in chickens and brown from all sides, then add a little water. Cover and let simmer.

Chickens in Casserole.

Heat some bacon and butter, brown chickens, then add a little stock, small white onions, carrots, turnips cut round, mushrooms, quite some tomato, fresh peas and potatoes cut round.

Potted Squabs.

Heat some bacon and butter, brown the squabs, baste with cream, put in crust of white bread to thicken gravy. Quail and grouse are prepared in the same way.

Chicken Timbales.

Chicken forcemeat:

Cut the breasts from chickens or turkey also the white meat from the wings. Remove the skin and fat and with a knife scrape the meat so as to free it from the sinews. Place the scraped meat in a mortar and pound it to a paste. Incorporate into it gradually while pounding the white of an egg, this will moisten it a little so it will pass more easily through the sieve. It passes through better when a little is worked at a time. Put the pulp in a bowl, season it with salt and pepper. Set the bowl on cracked ice and stir in slowly 1 or 1-1/2 cups of thick cream, stir continually using a wire whip if convenient. When it is a consistent paste try it by dropping 1/2 teaspoon full in hot, not boiling water, and let poach. If it is too thick add more cream; if too thin, more white of egg. This sample should poach for ten minutes.

Filling for timbales:

Use 3 gills of cream, 1 pt. cooked chicken cut into small cubes, 4 tablespoons chopped mushrooms, 1 of flour, a heaping teaspoon salt, 1/8 teaspoon pepper, 1 tablespoon chopped

truffles. Reserve half a cup of cream and put the remainder on to boil, mix the flour to a smooth paste with the 1/2 cup cream and stir the mixture into the boiling cream. Boil for 1 minute, then add the chicken and other ingredients and cook for 3 minutes longer.

Completion of the work:

Butter the moulds slightly and after dotting the bottom and the sides with bits of truffles line them with forcemeat being careful to have every part well covered, the sides near the rim will require as thick a covering as any part of the mould. Now almost fill each mould with the chicken preparation and cover with the forcemeat being careful to put on only a little at a time and always to work from the outer edge until the centre is reached. Be careful also to have the surface of the contents of the mould flat because if it be at all rounded the contents will be unstable when turned out on a dish. Place the moulds in a deep pan and pour enough warm water to come almost to the rims of the moulds. Cover the tops of the moulds with buttered paper and set the pan in a very moderate oven for 25 minutes. Serve with Bechamel cream or yellow sauce.

Chicken Breasts a la Reine.

Take large broilers and only use breasts with bone of wing.

Filling: Chop some of the raw meat, truffles and mushrooms, take a large spoonful of butter, tablespoon flour and melt them together, add 1/2 pt. cream and boil this mixture. Put aside to cool, stuff mixture into breast of chicken put into pan with a lot of butter, bake about 30 minutes, put greased paper on top so as not to get too brown.

Ganseklein (Goose Fricassee.)

Cover with water, salt, pepper, finely chopped onion, cook until soft. Add a spoonful of flour to the sauce and let it cook until quite thick.

Stuffed Goose Neck.

Soak 2 rolls, squeeze dry, add Goose fat, salt, sugar, cinnamon, some raisins. Mix well, fill the neck and roast.

Gans Grüben.

In skinning the goose have on a little of the breast. Wash the skin but do not dry it.

Squeeze firmly, cut in large pieces, as large as a hand. Take 1/2 garlic, chop fine as possible, 1 handful of salt, mix on saucer, rub each piece in the mixture, then roll each piece and fasten with 1 or 2 toothpicks. Put grüben in big iron pot, without water, set on back of stove and leave 3-1/2 hours. Let them get dark brown. Take them out with a ladle, lay on piece of brown paper. While hot press them with a spoon. With the fat and small pieces of Gruben left in the pot fry potatoes to be served with the Gänseklein.

Gänse Brust (Goose Breast.)

Rub with salt, pepper and garlic, 4 stalks celery, pot the breast with goose fat until soft. The top of breast turned down in pot.

Giblets on Toast.

Cut up the giblets and put them on to boil with onion and soup greens. When finished make a sauce of brown butter, flour and the stock in which they were cooked. Prepare some toast, put giblets on and pour the sauce over.

Chicken Fricassee with Caper Sauce.

Boil chicken with soup greens after rubbing pieces with salt and pepper. Pour over when

finished the following sauce: A good piece of butter when this is melted, stir in 4 tablespoons of flour, take about 1-1/2 cups chicken broth, a carrot, a piece of an onion, 2 cloves, some whole peppers, let this boil almost an hour. When nearly finished put in juice of 1 lemon and some capers and just before serving stir in the yolk of an egg.

F I S H.

Lobster Chops.

5 lbs. of lobster chopped fine, teaspoon salt, pinch of red pepper, three eggs, 1 piece of white bread (about the size of a roll) take off crust and soak in 1/2 pt. cream, put in a platter greased with butter and leave over night. Form into chops with cracker dust, fry in hot fat. Serve with Sauce Tartar.

Oyster Cocktail.

Procure very small Blue Points and have them very cold. Take some of the oyster liquor, season with a pinch of cayenne pepper, tabasco sauce, lemon juice, horse-radish, and lots of tomato catsup. Serve in Champagne tumblers surrounded by cracked ice or in green peppers.

Devilled Clams. #1.

20 large clams; 1 tablespoon butter;
1-1/2 cups bread crumbs; 2 eggs;
1 pt. milk; A little finely chopped parsley;
1 teaspoon ketchup or Worcestershire.

Season to taste. Boil bread and milk until it becomes thick, add butter, seasoning and clams chopped very fine. Lastly stir in eggs, allow to

cool. Place in clam shells, sprinkle with bread crumbs, put a little butter on top and brown in oven.

Devilled Clams. #2.

One dozen clams chopped fine, a little juice, 1/2 grated onion, a little paprika. Soak some bread in water, then fry in butter, onion and parsley. Put this in shells, sprinkle same with butter, paprika, salt. Cover with cracker dust, butter and a piece of Beech nut bacon.

Clams (Oyster Bay Style.)

Drain clams. Put on clam broth, when it comes to a boil, skin. In another saucepan take 2 tablespoons of butter in which lightly brown a few chopped onions, add 1 tablespoon flour and some of the clam broth, 1 pinch cayenne pepper, 3 yolks of eggs, 1/2 pt. cream well beaten, must now be added carefully (not boiled.) Fill mixture into shells and heat in oven a few minutes only. Just before serving add some bread crumbs which have been browned in butter.

Lobster à l'Americaine.

Chop fine 1 small onion, 1 carrot, parsley, celery, 1 green pepper, add 1 can tomatoes, 3

fresh tomatoes, salt, pepper, cayenne pepper, 1 glass Rhine wine, a pinch of sugar, 1 tablespoon cracker dust. Boil slowly 40 minutes in a cup of olive oil, add lobster.

Filet de Sole.

Have the flounders boned and sliced. Put them in almost boiling water containing a bay leaf, some salt, and a few slices of onion. Leave them in about 5 minutes. Make a sauce of about 1 cupful of the fish broth, 1 cup milk, a little mace, and thicken with butter and flour which has been well mixed. Put the fish on a platter, cover with sauce, sprinkle with grated English cheese and brown in oven.

Broiled Pompano.

Fresh or Spanish Mackerel.

Pare and split 2 good sized fish through the back. Remove the spine. Rub with 1 tablespoon oil, season with one tablespoon salt, 1 teaspoon pepper, broil on brisk fire ten minutes on split side, one minute on skin side. Pour over Maitre d'Hotel sauce, butter, lemon juice and chopped parsley. Serve with parsley, slices of lemon.

Halibut Steaks.

Wash and dry halibut slices, season with salt and pepper, then marinate for 1/2 hour. Turn in flour, saute in butter and drippings. Serve with following hard sauce which must be previously prepared so that it can be kept on ice. Sauce- cream butter, add a little lemon juice and chopped parsley. Form in a solid mass on dish and put on ice. When cold and hard, cut in slices and lay on halibut when ready to serve.

Lobster à la Newburg.
Delmonico.

Split 2 good-sized freshly boiled lobsters. Pick all the meat out and cut it into one inch length pieces. Place it in a saucepan on the hot range with one ounce of good butter. Season with one pinch of salt and half a saltspoon red pepper. Cook for 5 minutes, then add a wineglass- ful good Madeira wine. Reduce to 1/2 which will take 3 minutes. Have 2 egg yolks with about 1/2 cup sweet cream, beat well together and add it to the lobster. Gently shuffle for 2 minutes longer or until it thickens well. Pour it into a hot tureen and serve hot.

Pickled Herrings.

Scale the herrings and soak 8 hours in cold water. Then stir the milk of the herrings smooth with a little Oil and add enough vinegar to cover the herrings, whole peppers, cloves, bay leaves, capers, sliced onions, and sliced lemon. Keep them in this dressing from 3 - 4 days before using. Salt Herrings are skinned before being served.

Devilled Crabs.

Boil hard shell crabs in salted water. Pick crab meat carefully and chop fine, 1 minced onion browned in butter, add 2 tablespoons flour, 1 cup soup stock and cook till thickened, 1 spoon salt, 1/2 spoon pepper, dash cayenne pepper, 1 spoon Worcestershire sauce, 1/2 spoon nutmeg, 1 spoon chopped parsley, 4 eggs. Fill in shells, cover top with cracker dust and bits of butter and brown in oven 6 minutes.

Crabs a la Dewey.

Meat of boiled hard shell crabs, little neck clams chopped, fresh mushrooms sliced. Sauce a la Newburg.

Sweet and Sour Fish.

Boil in water slices of lemon, celery, carrots, onion, whole peppers, one or two cloves. Boil fish in this stock. Take out fish when finished, strain stock, add seedless raisins, blanched almonds, lebkuchen or ginger snaps soaked in vinegar, sugar to taste.

Scalloped Fish.

Use either boiled, baked or broiled fish left over. Flake the fish, removing all bones. Make a white sauce of 1 tablespoon butter, 1 tablespoon flour, 1 cup milk, salt, pepper and cayenne. Mash some potatoes, beat them very light. Put fish in a baking dish, cover with sauce. Place potato on top roughly. Brown in oven 15 minutes.

Oysters à la Poulette. (Century.)

25 oysters.	4 tablespoons flour.
1 cupful oyster juice.	1 Scant teaspoon salt.
1 " milk or cream.	1 saltspoon pepper.
Yolks of 3 eggs.	Dash of cayenne pepper.
2 tablespoons butter.	" of nutmeg.

Scald the oysters in their liquor until plump. Put into a saucepan 2 tablespoons butter, when melted stir in carefully the flour, and cook,

but not brown. Stir in slowly the oyster juice; when perfectly smooth add the milk or cream and the seasoning. Take it off the fire, and when a little cooled stir in the beaten yolks. Place again on the fire, and stir until thickened; then pour it over the oysters on a hot dish. Place a border of triangular-shaped croutons around the dish, and serve at once. Do not add the cream or eggs until time to serve, so that there may be no delay, as this dish is not good unless hot, and if kept standing the sauce will curdle.

Baked Filet de Sole.

Butter the baking dish and sprinkle bread crumbs over it, lay in flounders boned and sliced, season with salt and pepper, dust again with bread crumbs. Chop an onion, parsley, some capers very fine and sprinkle over them, add a can of mushrooms, some sour cream, 1/2 glass wine, 1/2 glass soup stock a little good gravy. Cover again with bread crumbs, grated Parmesan cheese, little pieces of butter on top and bake 1/2 - 3/4 hour. Serve in baking dish.

VEGETABLES.

Pilan.

Reduce to a cup a can of tomatoes, add-

ing a little sugar. Let come to a boil, the cup of tomatoes, 2 cups beef stock, 2 cups rice and a little salt. Boil 26 minutes, shaking pot to prevent catching. Then set some back of range and pour over 1/2 lb. melted butter. Serve at once.

Glazed Sweet Potatoes.

Boil potatoes until soft. Peel and halve them. Put plenty of butter in a saucepan, put in potatoes, heap them with brown sugar. Turn on other side to brown.

Schupfnudeln. #1.

Take potatoes boiled the day before and grate them. Put in a lump of butter, a little salt, eggs, flour enough to keep the mass together. Roll in long thin strips and fry in hot fat.

As a dessert, make the same way and instead of frying put them in a baking pan and add the following: a little butter, milk, eggs, sugar, cinnamon, little vanilla. Bake until custard consistency.

Schupfnudelm. #2.

Boil the potatoes. Peel them, lay them on pastry board, add salt, a little grated onion,

mash with potato masher, add flour. Roll in long thin strips, thickness of a finger. Fry in hot fat. Serve with any stewed fruit.

Baked Apples.

Large juicy apples. Pare and quarter them, put in a large baking dish with a good lump of butter, a little water and quite some sugar. Bake from 5 - 10 minutes.

Oyster Plant.

A piece of butter. When this is browned add the oyster plant which has been scraped and cut in pieces, salt, a little nutmeg, water or stock enough to prevent the vegetable burning. Simmer slowly about 2 hours. Add a little cracker dust before serving or cook small meat balls in the vegetable for 20 minutes before serving in which case do not add cracker dust. (Meat-balls under soup.)

String Beans.

Some drippings, when these are hot add a little flour and cook it, then add beans, some salt, pepper, stock or water. When beans are soft add some new potatoes which have been peeled and quartered.

String Beans (sweet and sour.)

Put some butter and sugar in saucepan, let brown, then add beans, lemon juice, salt, a little ground cloves and cinnamon, vinegar, and let simmer slowly. When nearly finished dust with flour. If you have pickled fruits of any kind some of the sauce may be used to advantage and less vinegar and spices.

Boiled Onions with Cream.

Boil onions in salt water. When soft, pour off water. Heat some butter, add flour, then 1/2 cup cream. Pour over onions, shake well but do not boil.

Mushrooms on Toast.

Cut mushrooms in half, cover them with liquor and soup stock, half of each, season with pepper and salt. Let cook 1/2 hour, thicken with butter and flour, well stirred. Pour over toast.

Potatoes an gratin.

Boil potatoes in jackets. Let them cool then hash. Put them on the fire with a piece of butter and 1/2 cup cream. After they are thoroughly heated, put them on a flat platter after

having seasoned them with salt, pepper and a pinch of nutmeg. Cover with cracker dust and small pieces of butter and let brown in oven.

Knob Celery.

Peel and boil celery knobs for about 2 hours. Half an hour before serving put a piece of butter in a saucepan, some flour, and stock. Season with salt, sugar, juice of 1/2 lemon and add the celery which has been sliced. After having boiled raisins add to the celery.

Chestnuts.

Peel twice. Put some drippings in saucepan and let chestnuts simmer in this, add 1 pinch cinnamon, 1 pinch ground allspice, some sugar, salt, stock, raisins and 2 apples which have been peeled and sliced.

Peas à la Francaise.

Put some butter in a saucepan, melt it, then add your peas, some salt, a little sugar, stock, a few spring onions tied up with lettuce leaves and parsley, add a little more butter and flour. Beat up the yolk of an egg in your serving dish and stir in peas carefully.

Red Cabbage.

Large spoon drippings. Cabbage cut very fine and salted, a few cloves, vinegar, a few slices of lemon, sugar, 2 apples, a little onion, a little flour.

Kohlrabi.

The white roote are cooked in salt water sliced, drained and cream sauce poured over. The green tops are cooked exactly like spinach. Serve the white part in centre and green part around it.

Mushrooms a la Poulette (Century.)

Stew the mushrooms in a little water with a tablespoon butter, seasen with pepper and salt. When ready to serve add a little milk or cream. Remove from the fire and stir in the beaten yolks of 2 eggs. Replace on the fire for 1 minute to thicken the eggs and serve at once.

Spinach.

Wash and pick spinach very carefully in cold water. Changing water until spinach is entirely free from grit. Boil in salted water. Drain well, pressing out all the water. Chop very fine. Put some drippings in a saucepan, add about

a tablespoon flour, cook this but do not let it brown some stock, add the chopped spinach, season with salt and pepper, add 1/2 cup cream or milk.

Scalloped Tomatoes (Century.)

Season a can of tomatoes with 1 teaspoon salt, and 1/4 teaspoon pepper. Spread a shallow dish with a thin layer of crumbs; pour in the tomatoes, sprinkle over them a tablespoon sugar and a few drops of onion juice. Cover the top with a cupful of bread crumbs which have been moistened with a tablespoon of melted butter. Bake in a hot oven for 15 minutes. Serve in the same dish.

Stewed Tomatoes. (A Little Cook Book)
(for a Little Girl.)

5 large tomatoes;
1 teaspoon salt;
1 teaspoon sugar;
1 pinch soda;
3 shakes of pepper;
Butter size of an English walnut;

Peel and cut tomatoes small, saving the juice, put together in a saucepan with the seasoning, soda mixed with a teaspoon water before it is put in. Simmer 20 minutes, stirring till it is smooth, and lastly put in 1/2 cup bread or cracker crumbs or a cup of toast cut into small bits.

Cabbage with Cheese. (Century.)

Boil the cabbage. Press out all the water and chop it; make a white sauce of 1 tablespoon each of butter and flour, 1 cup of milk, 1/2 teaspoon salt, dash of cayenne. Spread a layer of cabbage on the bottom of a pudding dish; cover it with white sauce, then add a layer of grated cheese. Make a second layer of cabbage, sauce and cheese; cover the top with a layer of bread crumbs moistened with butter and place it in the oven. When the sauce bubbles through the crumbs it is done. Serve in same dish.

Canned Corn (Century.)

Turn it into a sieve, and let a little water run over it from the faucet. Put it into a shallow baking dish; add to 1 canful of corn 1 tablespoon butter, 1/2 cup cream or milk; 1/2 teaspoon salt and a dash of pepper. Place in the oven to brown the top and serve in the same dish.

Sour Kraut.

Put plenty of drippings in a saucepan, add some chopped onion, let brown slightly, add sour kraut, 2 apples peeled and sliced, some water and let simmer for 2 hours. Dust with a

little flour just a short time before it is finished.

E G G S.

St. Denis.

Poached eggs on toast covered with sauce of tomatoes stewed and strained, soup stock, onion juice, mushrooms boiled for 1 hour, add Sherry and season well.

Astoria.

Poached on half a muffin with minced chicken creamed.

Ambroise.

Shirred eggs mashed with mushrooms, cream sauce.

Auron.

Hard-boiled eggs, stuffed with a hash of very small onions, cream sauce.

Benedict.

Poached with mayonaise on ham and toast.

Biarritz.

Poached on toast of sardines.

Bernadoth.

Poached on buttered toast with pieces of anchovy.

Columbus.

Poached, covered by a green pepper.

Fedora.

Hard-boiled, stuffed with minced chicken and mushrooms around.

Lesseps.

Shirred, browned butter with brains.

Russe.

Poached on caviar and anchovies.

Eggs en Casserole.

Cut as many thick chunks of bread as you have people, cutting off crust, fry in butter until browned; in another saucepan a sauce of butter, flour, stock, cream, well seasoned. Take this off the stove and add the yolks of 2 eggs previously well beaten and fold in lightly the beaten whites. Place the fried bread in casserole and pour over this your sauce. Break into this as many eggs as people. Cover and let cook until eggs are set, but not hard.

Egg Timbales.

To 6 whole eggs add 1/2 pt. cream. Beat

up lightly and season. Place in bottom of mould any cold chopped meat highly seasoned, add a little cream. Bake in water in timbale forms until of custard consistency.

Homestead Eggs.

Heat ham in a little butter and place on toast. Over this a poached egg, then pour over this the following sauce, viz: Butter, thicken with flour, then add milk or cream, lemon juice and egg yolks.

Eggs a la Martin.

1 pt. milk in a double boiler, add 2 yolks of eggs, season with salt and pepper and red pepper, add 2 tablespoons flour a little grated American cheese, let boil. When finished pour sauce over poached eggs, sprinkle on top grated cheese. Put in oven to brown.

Golden Cream Toast.

Boil eggs hard. Peel and separate whites and yolks. Chop whites. Make a white sauce of butter, flour, cream or milk, season with salt and pepper. Have toast ready, pour over white sauce after having mixed in the chopped

whites. Put yolks in a ricer and press over the toast evenly.

Devilled Eggs.

Boil eggs hard. Cut them in half, remove the yolks and place them in a dish, season with salt, a little cayenne pepper, add some prepared mustard, some butter slightly heated and stir till a smooth paste. Put back in the whites.

Cucumber Eggs.

Boil eggs hard. Halve them and remove the yolks. Fill the whites with chopped cucumbers over which a French dressing has been poured. Serve them on shredded lettuce with French dressing. Put the yolks into a ricer and press over lettuce.

S A L A D S.

Chicago Salad.

Lettuce — Chopped green peppers
Tomatoes — " hard boiled eggs
Asparagus tips — " spring onions
Chopped pimentres — French Dressing.

Chiffonade Salad.

Lettuce — Beets
Escarole — Tomatoes
Celery — Spring onions
French dressing.

A. B. C. Salad.

Apples — Celery
Beets — Mayonaise Dressing.

Okra Salad.

Cut off tips at both ends of okra, boil in salted water till quite soft, pour off water, then let cool and make into salad.

Extra-good Potato Salad.

Take yolk of a hard-boiled egg, stir well with dry mustard, pepper and salt, yolks of 1 or 2 unboiled eggs, oil, vinegar and hot milk.

Cucumber Salad.

Peel and slice cucumbers. About 3 tablespoons cream, 1/2 tablespoon French mustard, pepper, salt, vinegar and oil. Before serving sprinkle chopped parsley on top.

Beets (8 people.)

Boil small fresh beets, then peel, core and trim them. Leave over night in salad dressing. Mix together, one hard-boiled egg, some sardellen, one salt pickle and chop fine. Fill the beets, cover with mayonaise. Garnish with lettuce leaves dipped in salad dressing.

Crab Salad.

Boil 12 hard shell crabs in salted water. Pick meat carefully and save shells. Mix meat with salt, pepper, vinegar and oil. Fill in the shells and cover with mayonaise.

Tomato Jelly (Century.)

1/2 can or 2 cupfuls tomatoes;

3 cloves;

1 bay leaf;

1 slice of onion;

1/2 teaspoon thyme;

1 teaspoon salt;

1 " sugar;

1/4 " pepper;

1/4 box or 1/2 oz. gelatine soaked in 1/2 cupful water.

Boil together the tomatoes, spices, and onion until the tomato is soft; then add the soaked gelatine, and stir until the gelatine is dissolved; then strain and pour it into a border or ring-shaped mould to set. Serve with the centre of the jelly ring filled with celery cut in pieces, into straws or curls mixed with Mayonnaise. Form outside the ring a wreath of shredded lettuce.

Cold Slaw.

Select a firm, white cabbage. Slice very fine with cabbage slicer, add a small handful salt, press down firmly and let stand 15 - 30 minutes. Then squeeze out and add either a French dressing (without salt) adding a little sugar or the following dressing. Yolk of 1 egg, a little dry mustard, pepper, sugar, vinegar and oil.

Cream Dressing for Fruit Salad.

4 yolks of eggs; 2 teaspoons warm vinegar;
2 teaspoons sugar; 2 " Sherry;
1 teaspoon butter; 1/2 cup whipped cream;
1 pinch salt.

Put the eggs and vinegar on the stove and stir until thick, when cold, add the other ingredients. Mix part of this with fruit which has been prepared for salad; put the remainder on top.

S A U C E S.

Vanilla Sauce.

1 pt. milk, boiled in double boiler with a little Vanilla and 2 egg yolks added carefully before removing from fire. The 2 beaten whites, mixed with a little powdered sugar are put on top.

Hard Sauce. #1.

1/2 cup butter creamed until almost white;

1 cup powdered sugar;

Juice of 1 lemon or brandy to taste;

White of one egg beaten very stiff, when in dish ready to serve grate nutmeg over it.

Hard Sauce. #2. (Delmonico.)

Put in a bowl 2 oz. of very good butter with 4 oz. powdered sugar, then with a spatula beat together sharply for 20 minutes. Add half a saltspoonful powdered mace, beat briskly for 5 minutes longer, then arrange it on a dish and place in the ice-box 2 hours before serving.

Brandy Sauce.

1 cup sugar; 1/3 tumblerful Sherry;

1 cup butter; 1/2 as much brandy;

1 egg beaten lightly; 1 dash nutmeg -- when well mixed set on fire and let it come to a boil,

serve hot.

Foamy Sauce.

Beat 2 whole eggs, 1/2 cup powdered sugar very briskly. Put on 1/2 bottle white wine to boil. Add the wine very carefully to the eggs stirring constantly. Then put the whole mass on to boil and keep stirring while on the stove and after taking off.

Horse Radish Sauce. #1.

Let some butter brown in saucepan, add the grated horse radish, some stock, salt, sugar, vinegar to taste. If not thick enough add a little flour.

Horse Radish Sauce. #2.

Melt some butter in saucepan but do not brown, add some flour, then the grated horse radish and lastly the milk, season with salt and pepper.

Lemon Sauce.

Juice of 1-1/2 lemons with 1 cup hot water. Beat with 2 egg yolks, 3/4 cup granulated sugar, stir into the boiling water, beat thoroughly. Whites to froth, mix while hot.

Chocolate Sauce. #1.

1/2 cake chocolate, let boil in 1-1/2 cups milk. Flavor with sugar and beat in yolk of an egg.

Chocolate Sauce. #2. (Century.)

Melt 3 oz. or squares of Baker's chocolate on a dry pan, add 1/2 cupful sugar, 1/2 cup boiling water. Stir until well dissolved and smooth, then add 1/4 teaspoon vanilla.

Caper Sauce.

Recipe under poultry, (Chicken Fricassee)

Maple Sauce.

2 egg yolks; 1/4 cup maple syrup;
1/2 cup whipped cream;

Beat the yolks very light, putting in pinch of salt, put in the syrup and cook till the spoon coats over when dipped in; then cool and beat in whipped cream. Serve cold.

Mushroom Sauce.

See Sweetbread Souffle under Meats.

Sherry Sauce.

1/2 cup Sherry, water, sugar and a small piece of butter, boil.

Madeira Sauce.

Stir in a saucepan 2 oz. of fat, 2 carrots, 1 onion, 1 sprig of thyme, 1 bay leaf, 6 whole peppers, 3 cloves, and if handy a lean bone cut into pieces. Cook for 15 minutes; scraps of veal may be added if at hand. Mix this sauce with 2 oz. of good fat (chicken fat if you have it.) Mix with this compound 4 oz. of flour and moisten with 1 pint of white broth. Stir well then add some baked veal and ham bones. Boil for 3 hours and then remove fat very carefully, rub the sauce through a fine sieve. Add to this 1 small glassful of mushroom liquor to 1 pt. of this sauce, also a small glassful of Madeira wine, a bouquet (i. e. Take 4 or 6 branches of well-washed parsley stalks, one branch of soup celery, one bay leaf, one sprig of thyme, and 2 cloves placed in the centre of the parsley, fold it well and tie tightly with a string) and a scant teaspoon of pepper. Remove the fat carefully and cook for 30 minutes, leaving the sauce in a rather liquid state. Strain.

B R E A D.

Barneys.

4 cups whole wheat flour;

3 teaspoons baking powder;

1 teaspoon salt.

Enough water to make it seem like a cake batter. Drop with a spoon into hot buttered muffin pans and bake in a hot oven about 15 minutes.

Tea Biscuits (Century.)

4 cups sifted flour; 1 teaspoon salt;

3 teaspoons baking powder; 1 tablespoon butter

Add the salt and baking powder to the flour and sift them. Rub in the butter well. With a fork stir in lightly and quickly sufficient milk to make a soft dough. The dough must be only just stiff enough to roll. Flour the board well, turn the dough onto it, and lightly roll it to 1/2 inch thickness. Cut it into small circles, brush the tops with milk and bake in a quick oven for 20 - 30 minutes.

Griddle Cakes.

2 cups flour; 1/2 teaspoon salt;

1 teaspoon baking soda; 2 cups sour milk;

1 egg.

If using sweet milk, omit soda, add 2 teaspoons Baking powder, 1 tablespoon melted butter.

Put the griddle where it will be hot by time cakes are mixed. Sift the flour, salt, baking soda together, beat the egg well, stir milk into the flour. Add the beaten egg and stir all together until well mixed. Bake by spoonfuls on a hot griddle.

Muffins.

2 cups flour; 1/2 teaspoon salt;
3 teaspoons baking powder; 1 tablespoon butter
3/4 cup milk.

Mix and sift the flour, baking powder and salt. Stir in enough milk to make a drop batter. Beat well and add the butter melted. Bake about 20 minutes.

Popovers.

1 cup flour; 1/4 teaspoon salt;
1 cup milk; 2 eggs.

Set popover cups on stove to heat; put the flour in a bowl, make a hollow in the centre of it, drop in the salt and then the unbeaten eggs, add the milk gradually, stirring well. Bake in buttered muffin pans in hot oven for 30 minutes.

C A K E.

Cookies.

1 lb. butter;
1 lb. powdered sugar;
2 eggs;
Juice and grated rind 2 lemons;
1/2 tumbler Brandy;
Scant 2 lbs. flour;

Cream butter and sugar and then add the rest. Cut with cake cutter, brush with yolk of egg and sprinkle tops with sugar and cinnamon mixed and chopped almonds.

Almond Drop-Cakes.

Whites of 2 eggs beaten to a stiff froth, 1/4 lb. blanched almonds left whole or cut, 1/4 lb. powdered sugar, 15 dates cleaned and pitted, cut fine, 2 figs cut fine, rind of lemon grated or teaspoon Vanilla for flavoring. Mix sugar with whites of eggs and fold in other ingredients leaving the flavoring until the last. Bake in moderate oven until lightly browned.

Nut Jumbles.

1 cup powdered sugar;
1 cup chopped walnuts;
4 even tablespoons flour (sifted once)
1 large egg.

Beat the egg very light, add sugar, nuts, flour and a few drops of Vanilla. Drop in very small teaspoons full on a flat buttered tin and bake in

a moderate oven, 10 or 12 minutes. A small teaspoon or an after-dinner coffee spoon makes the cakes large enough when baked.

Almond Cookies.

2 eggs;

About 1/2 lb. butter;

A little sugar;

1 pinch salt;

Grated lemon peel;

1 large tablespoon Brandy;

As much flour as the mass will take without getting stiff. The dough must be kneaded, not rolled, must be spread as thin as possible in pans sprinkled with flour, picked with a fork, brushed with 2 egg yolks and 1 white of egg beaten up together, covered with chopped almonds, cut sugar pounded with a flat iron, mixed with cinnamon. Cut into irregular diamond-shaped pieces. Hot oven.

Almond Tart. #1.

16 yolks of eggs; Vanilla;

2 cups of powdered sugar; Lemon juice;

Grated lemon peel; about 3-1/2 hands full cracker dust;

3/4 lb. peeled, grated almonds (a few bitter ones);

16 beaten whites;

Cream eggs and sugar well then add other ingredients and lastly the beaten whites folded in. Bake in a cool oven from 3/4 to 1 hour.

Cinnamon Stars.

6 whites of eggs; Scant 1 lb. powdered sugar
1 lb. almonds grated (not peeled);

whites beaten to a stiff froth, stir in sugar for 1/2 hour, 2 teaspoons cinnamon, the grated almonds. Roll out with powdered sugar and cut with star shaped cutter. Cover with following glazing: white of egg not beaten, mixed with confectioner's sugar and a little cinnamon. Then bake in moderate oven.

Molasses Cake. #1.

1 cup molasses; 12 cups flour;
1/2 cup butter (melted) 1 teaspoon cloves;
1/2 cup cold coffee; 1 even teaspoon soda;
1 egg;

Bake in moderate oven about 35 minutes.

Macaroons.

Beat whites of 4 eggs very stiff, 1-1/2 cups powdered sugar, 5/8 lb. almonds. Put on wafers, grease pan with wax. Moderate oven.

Lebkuchen.

1 lb. brown sugar;

6 eggs (2 whites saved for icing);

1/4 lb. almonds;

1/4 lb. chocolate;

1 piece citron;

2 teaspoons ground cloves;

2 " " cinnamon;

2 " " allspice;

1/2 " " ginger;

1 " Baking powder;

1 " Vanilla.

Enough flour to roll the dough.

Beat the eggs and sugar, then add other ingredients, roll the dough and cut into squares. When baked and cooled, cover with following icing: stir the whites of eggs with confectioner's sugar.

Almond Tart. #2.

10 eggs;

2 cups powdered sugar (if very floury 1 cup granulated, 1 cup powdered sugar.)

1 lb. grated almonds;

6 soda crackers;

1 cup chocolate;

1 lemon juice and grated rind;

1 teaspoon baking powder;

Beat up eggs and sugar very light, then add almonds crackers, chocolate mixed, alternately with beaten whites.

Basler Cakes.

1-1/4 lbs. butter; 1/4 lb. citron;

2 lbs. granulated sugar; 1 teaspoon cinnamon;

1 lb. grated almonds; 1 " baking soda;

1/4 lb. orange peel; 6 eggs;

2-1/2 lbs. flour;

Cream butter and sugar, then add eggs and other ingredients, add a little water to teaspoon of cinnamon and let soda dissolve in that.

Cup Cake.

1 cup butter, stirred until it creams;

2 cups of powdered sugar;

1 cup milk;

3 cups of flour;

3 scant teaspoons baking powder;

4 yolks of eggs;

A little vanilla;

Beat the 4 whites and fold in lightly. (not too large a cup.)

Almond Crescents.

1/2 lb. flour; 1/2 lb. butter;

1/4 " almonds blanched and grated } 6 oz. sugar;

Vanilla extract;

Mix all the ingredients thoroughly together with wooden spatula, break off into small pieces, roll and form into crescents. Bake a very light brown and dust with granulated sugar before taking off pans.

Light Cakes.

3 eggs, 1 cup powdered sugar stirred for 1 hour, 1 cup flour, vanilla, drop in buttered pans with a teaspoon, leave over night. Bake a light yellow and decorate with a piece of candied cherry.

Ginger Bread.

1 cup butter;

1 " dark brown sugar;

1 " hot water;

2 whole eggs;

2 cups flour;

1-1/2 teaspoons Baking powder;

rind of 1 lemon;

heaping teaspoon ginger;

One teaspoon cinnamon

A little allspice;

A little cloves;

1 pt. Porto Rico molasses;

Cream butter and sugar, add eggs, molasses. Wash out all molasses with the hot water, add flour and seasoning. Bake in hot oven about 35 minutes.

Caramel Cake.

1/2 cup butter; 2 teaspoons Baking powder;
2 cups sugar; 1/2 cup milk;
2 " flour; Whites of 4 eggs.

Cream butter and sugar, add baking powder to flour add flour and milk alternately, fold in beaten whites. Filling: Boil 1 pt. cream with 1-1/2 cups light brown sugar until thick, spread on layers.

Walnut Cake.

8 eggs; 1 lb. grated walnuts;
1/2 lb. powdered sugar; 3 soda crackers grated;

Beat yolks of eggs and sugar for 1/2 hour, add grated walnuts and soda crackers, then fold in beaten whites. White icing with half nuts on top.

Macaroon Cake.

10¢ worth macaroons; 1 egg;
10¢ " lady fingers; 2 egg yolks;
1/4 lb. sweet butter; 1/4 lb. powdered sugar;
1/4 lb. blanched and grated almonds; beaten whites;

Line a small spring form with paper, put lady fingers all around, cut them off a little. Beat the butter, almonds, egg, egg yolks, sugar, then add beaten whites. Put a layer of macaroons, then half of the filling, then the macaroons again, then filling. Let stand 24 hours in ice-box before serving. Put whipped cream on top.

Chestnut Cake.

Six eggs, yolks and whites beaten separately - 1/3 lb. granulated sugar mixed with yolks, 1/4 lb. sifted chestnut flour with 1/2 teaspoon baking powder, gradually fold in the whites beaten to a stiff froth. The filling is large chestnuts boiled and chopped, whipped cream and sugar. Cover with royal icing and candied chestnuts (marrows.) Royal Icing - white of egg not beaten, stirred with confectioner's sugar, flavor to taste.

Pound Cake.

1 cup butter; 5 eggs;
2 cups sugar; 2 teaspoons Baking powder;
3 cups flour; Grated lemon rind;
1/2 glass cold water.

Stir sugar and butter 1/2 hour, add egg yolks, flour with baking powder, the water, lastly, fold

in beaten whites. Bake in moderate oven 1 hour.

Cream Puffs.

Place in a saucepan 1/2 cup water and 1 tablespoon of butter. When this comes to a boil add 2 tablespoons flour and stir until the mass no longer clings to the saucepan. Take from the fire and let cool, then add 2 eggs one by one. Place on the shelf of the stove for 1/2 hour stirring occasionally. Drop on buttered pan with a tablespoon. Use same dough for Queen fritters only dropping into simmering fat.

Crême Patissière. (Filling for cream puffs.)

Put 1 pt. cold milk in a saucepan and place on the stove. Mix in another vessel 2 oz. powdered sugar with 1 oz. flour and 1/2 oz. corn starch. Break in 2 whole eggs and beat well together with the whip for 2 minutes. When the milk is boiling add it to the preparation and after stirring for 1 minute longer put it in another saucepan and place it on the stove. Beat well until it comes to a boil, then remove from the fire and add immediately a teaspoon vanilla essence. Mix thoroughly again, then pour into a bowl and let cool. Cream puffs may be filled too with

whipped cream, sweetened with sugar, flavored with vanilla or Rum. A chocolate icing over the puffs is a great addition.

Date Tart.

7 eggs;
1/2 lb. sugar;
1 square chocolate;
Juice of 1/2 orange or vanilla;
1/4 lb. dates;
grated rind of 1 lemon;
3/4 teaspoon cinnamon and allspice;
1/2 cup cracker dust.

Yeast Cake.

Put some flour in a bowl. Mix 2 cents worth of yeast with about 1-1/2 cups luke warm milk. Make a hollow in flour, pour in milk and yeast, mix lightly with a little flour, let raise about 20 minutes. Then add about 3/4 cup luke warm milk, nearly 1/2 lb. butter slightly heated, 3 eggs, grated lemon peel, pinch of salt, small cup powdered sugar and more flour. Beat until light. Let raise over night. For Cinnamon Cake, roll dough out very thin, spread on buttered tin, let raise again, prick with a fork. Put melted butter and beaten egg on it and a great deal of cinnamon and granulated sugar mixed. For Cheese Cake, spread the yeast dough over the bottom and sides

of the form and put in the following mixture;

1-1/2 lbs. pot cheese;

5 eggs;

About 1/2 cup powdered sugar;

1-1/2 tablespoons flour;

scant tablespoon melted butter;

A little over 1/2 pt. cream;

Grated vanilla bean;

Stir the cheese about 15 minutes, stir in the yolks separately, add sugar, flour, butter, then fold in lightly whipped cream and whites beaten to a stiff froth.

For Schneckenudeln:

Roll out dough, cover with raisins, chopped citron, grated lemon peel, sugar and cinnamon. Cut into strips and roll. Brush tops with yolk of egg.

For Filled Coffee Cake:

Put in same ingredients as for Schneckenudeln adding bits of butter and twist after rolling and form a ring. Brush top with egg and sprinkle chopped almonds on top. When baked put on them white icing of water and confectioner's sugar.

Bunt-Kuchen:

Add to yeast dough 1/2 cup milk, 2 eggs, 1/4 lb. butter, about 1/2 cup granulated sugar, grated lemon peel, let rise a few hours. Put almonds in bottom of form. Bake in moderate oven.

Eisenkuchen:

Same as Bunt with raisins.

Chocolate Cakes.

3 whites of eggs beaten to a stiff froth

1 cup sugar

3 tablets Maillard's chocolate previously softened in oven. Stir briskly. Drop with a teaspoon on buttered tins. Let stand several hours before baking in cool oven.

Macaroon Tart.

1/4 lb. grated hazlenuts;
1/4 lb. grated almonds;
1/2 lb. sugar;
1/2 Vanilla bean grated or minced;
8-9 whites of eggs beaten to a stiff froth;

The baking tin must be well buttered and dusted with bread crumbs. Cut open when cool and add whipped cream, sweetened to taste and mixed with some grated nuts.

Date Macaroons.

Whites of 3 eggs, beaten to a stiff froth;
1/4 lb. grated almonds;
1/2 cup powdered sugar;
1/2 lb. dates, pitted and chopped fine.

Molasses Cake. #2.

1 cup molasses; 2 or 2-1/2 cups flour;
1/2 cup cold coffee; 1 teaspoon cloves;
1/2 cup melted butter; 1 teaspoon soda;
1 egg.

Strain molasses, then take even teaspoon soda free from lumps, pour on it just enough boiling water to dissolve it, pour on to the molasses, then the coffee, then add the flour (not too much, as flour varies, use either 2 or 2-1/2 cups) then add the cloves, last the egg, not beaten beforehand. Grease 2 thicknesses of paper for bottom of tin to keep it from burning. If it cracks on top you have used too much flour, if it falls, not enough. It ought to be glossy on top. When done leave oven door open until it stops singing. Bake about 35 minutes.

Belgrader Brod.

Stir 4 eggs with 1 lb. sugar for 1/2

hour, then add 1 lb. of blanched almonds which have been cut lengthwise and browned in the oven, 1/2 oz. ground cinnamon, grated rind of 1 lemon, 1 oz. chopped citron, 1/2 lb. flour. Keep a little of the flour for rolling the dough. Mix the dough lightly on the pastry board and form cakes about the length of a finger and the width of 2 fingers and not very thick. Lay them in buttered pans which have been dusted with flour, brush the tops with yolk of egg and bake in a warm oven.

Pfeffernüsschen.

Beat well 5 eggs, add 1 lb. sugar, 1/2 oz. ground cinnamon, 1/4 oz. ground cloves, 1/8 lb. chopped citron, the grated rind of 1 lemon, stir for 1/2 hour then add 3/4 lb. flour. Drop with a teaspoon on buttered pans which have been sprinkled with flour and bake in a moderate oven.

Easy Fruit-Cake (A Little Cook Book (for a Little Girl.)

1 cup butter;	1 cup raisins;
1 " sugar;	1 egg;
1 " molasses;	1 teaspoon soda;
1 " milk;	2 teaspoons mixed spices;
1 " currants;	3 cups flour;

Wash and dry the currants. Buy the seeded raisins and wash these, too and then chop them. Cream the butter and sugar, add the egg beaten well without separating, then the molasses with the soda stirred in it, then the milk, then the cinnamon and cloves. Measure the flour and then take out a 1/2 cup of it and stir in the raisins and currants, to keep them from going to the bottom of the cake when it is baked. Stir these in, add the rest of the flour, and beat well. Bake in two buttered bread pans.

Eleanor's Cakes (A Little Cook Book (for a Little Girl.

1/4 cup butter; 1 egg;

1/2 " sugar; 1 cup flour;

1/4 " milk; 1 teaspoon baking powder;

1/2 teaspoon vanilla.

Rub the butter and sugar to a cream, beat the egg light without separating, and put in next; then the milk, a little at a time; mix the baking powder with the flour and stir in, and last the vanilla. Bake in small scalloped tins and fill each one only half full.

Old-Fashioned Strawberry Short-Cake.

Make a good biscuit dough using more milk than for tea biscuits. Bake dough in a pie plate. When partly cooled cut open, remove some of the soft part, then butter the dough. Fill with mashed, sugared strawberries, which have been prepared some time reserving the juice in a pitcher. Cover and fill top with the largest berries, sugar them. Serve with the strawberry juice and thick cream in separate pitchers.

Cake.

1 cup sugar; Juice and grated rind 1 lemon;
1/2 " butter; 2 cups flour;
2 yolks of eggs; 1 cup milk;
2 teaspoons baking powder.

Brodtorte. #1.

1/2 lb. blanched and grated almonds stirred well with 3/4 lb. sugar, 3 whole eggs, 5 egg yolks beaten well, add some finely chopped citron, the grated rind of 1 lemon, the juice of 1/2 lemon, the tip of a knife full of cinnamon, the same quantity cloves, then 2 oz. grated bread which has been moistened with a little Rum or Wine, stirred in lightly. Place in a buttered tin

and let it bake in a pretty cool oven about 3/4 of an hour.

Brodtorte #2.

A cup of finely grated rye bread (sifted. The bread crumbs should be dried in the oven the day before), 8 eggs, one cup sugar, 1/4 lb. almonds, grated nutmeg, 1 small piece grated chocolate, juice and grated rind of 1 lemon, 1 wine-glassful of Brandy and wine. Add whites last. You may spice this cake with cinnamon and cloves. May be cut and filled with jelly.

Brodtorte #3.

10 eggs, 2 cups sugar, 2 cups of rye bread crums, sifted, 1/4 lb. almonds, a few bitter almonds, juice of 1 orange and 1 lemon, grated rind of both, 1 tablespoon cinnamon, 1 tablespoon allspice, 1/2 teaspoon cloves, 1 wine-glassful Brandy and 1 piece of citron shredded very fine. Add the beaten whites last. Bake slowly in spring form.

Jumbles. (Century.)

Beat to a cream 1 cup butter, 2 cups sugar. Add 3 eggs, yolks and whites beaten

separately, then the flavoring. Stir in lightly enough flour to make a paste just firm enough to roll thin. Cut it into circles, and with a smaller cutter stamp out a small circle in the middle, leaving the jumbles in rings. Place them in a floured pan, brush the tops with whites of eggs and sprinkle with pounded loaf sugar. The sugar should be in small lumps. Bake in a moderate oven to a light color.

Butter Sponge.

One tablespoonful of butter, 3/4 cup sugar, 2 eggs, whites beaten to a froth, 1 cup flour, wine-glass of milk, 1 teaspoon baking powder. This makes a good layer cake for Strawberry Short-Cake.

P U D D I N G S.

Chocolate Pudding. (warm) #1.

1/2 lb. grated chocolate, 3 oz. corn starch stirred smooth with some cold milk, 1 pt. milk is brought to a boil with a piece of butter, chocolate is then stirred in and cooked until the mass is perfectly thick. Let mass get cold and then add 10 yolks, some sugar, a little vanilla and the beaten whites.

Put into a pudding form, greased and sprinkled with bread crumbs and boil from 1-1/4 to 1-1/2 hours. Before serving let pudding rest on form a few minutes. Serve with Vanilla Sauce.

Snow Pudding.

Juice of 3 lemons; Whites of 3 eggs;

1 cup powdered sugar; 1/2 package gelatine.

Soak the gelatine 1/2 hour in 1 pt. cold water, then add 1 pt. boiling water. Beat the eggs and sugar well, then add the lemon juice and gelatine and beat till it looks like snow.

Cold Diplomatic Pudding.

2 cups milk)
) let this stand 10
2 tablespoons gelatine) minutes.

Put on stove in double boiler to heat but not boil, yolks of 4 eggs, 1 cup granulated sugar mixed until creamy, beat whites to stiff froth. Pour hot gelatine and milk into the well beaten eggs and sugar, stirring constantly. Then put back in double boiler until it boils up and thickens, flavor with vanilla, coffee or anything to taste. Put this in mould with alternate layers of macaroons or cake. Let this get cold and serve with whipped cream.

Chocolate Pudding.

1/2 lb. good chocolate, finely grated. Take a good sized piece of butter, let it melt, add 2 cups of flour, 1/2 cup of milk and stir together, add 1/2 cup sugar, grated chocolate. Stir well together, then add 6 yolks of eggs. Beat the whites to froth, let boil for 1 hour.

Frozen Pudding.

1 qt. whipped cream, add about 8 large chestnuts boiled and peeled, cut in large crumbs, 1 dozen old macaroons into crumbs, ten sugared cherries, 1 teaspoon pistachio extract, 1 cup powdered sugar. Mix all this well and put in form. Set in pail of ice with a great deal of rock salt

from 4 - 5 hours.

Carrot Pudding.

1 large cup grated raw carrots;
1 " " " " potatoes;
1 " " raisins;
1 " " currants;
1 " " chopped suet;
1 " " molasses;
1 " " brown sugar;
1-3/4 " flour;
1 heaping teaspoon salt;
1 " " cinnamon;
1 " " allspice;
Grate in 2 whole nutmegs;
1 teaspoon baking soda in 1/2 cup boiling water.

Steam 3 hours; if not quite done, little longer.

Serve with burning cognac and Hard Sauce.

Fig Pudding.

6 oz. suet chopped fine; 3 eggs;
4 oz. sugar; 1 cup milk;
4 oz. bread crumbs; 1/2 wine glass brandy
3/4 lb. finely chopped figs; 1 nutmeg;
2 teaspoons baking powder;

Mix thoroughly and steam 3 hours in covered steamer. Serve with Brandy Sauce.

Chocolate Pudding (warm) #2.

1/4 lb. grated almonds, 1/4 lb. finely grated chocolate, 3/4 cup sugar, grated rind lemon, add to this 8 yolks of eggs and stir 1/2 hour. Beat the whites to a stiff froth, fold in lightly. Put in buttered form and bake one hour.

Plum Pudding.

1 lb. stale white bread, half grated, half soaked in 1 pt. milk;

1/2 lb. seeded raisins;

1/2 lb. currants; 1/2 lb. sugar;

1/2 lb. suet chopped very fine and slightly heated;

1/2 nutmeg grated;

1/2 glass of Rum;

10 eggs - whites beaten to a stiff froth. Form must be well buttered and sprinkled with bread crumbs. Pudding must be boiled 5 - 7 hours. Take out a little in advance and let it rest before attempting to take it out of mould. Serve with Foamy Sauce.

Bread Pudding.

2 cups. bread crumbs soaked in 1 qt. milk. Beat 5 yolks of eggs with 1 tablespoon butter and 1 cup sugar, then add the soaked bread. Butter baking dish and bake until brown. Let it cool, then put a layer of jelly or jam. Beat the whites of the eggs to a stiff froth, add 1/2 cup sugar and put meringue on top, put in oven to brown a few minutes. Serve cold.

Diplomatic Pudding. #2.

7-3/4 oz. sugar; Scant 2 oz. gelatine;
9 yolks of eggs; 4 cups milk;
2 tablespoons flour; 2 tablespoons Rum;

Place on stove and beat it with wire whip until it comes to a boil (but do not let it boil.) After allowing it to cool, add beaten whites. Brush the mould with a little sweet oil. Fill in part of the mixture then a layer of sponge cake, lady fingers or macaroons and sultana raisins. Alternate these layers until mould is full. Place in ice-box. Serve with whipped cream. Enough for 2 moulds.

Steamed Sponge Pudding.

1 cup molasses; 1 cup milk;

1-1/2 cups raisins; 2 teaspoons baking powder
1 cup suet; salt;
3 cups flour; nutmeg;

Cottage Pudding. (Century.)

1 cup flour; 1/2 cup milk;
1 heaping teaspoon baking powder; 1 saltspoon salt;
1 tablespoon butter; 1 egg;
1/2 cup sugar; a little vanilla.

Mix the baking powder with the flour and sift them. Rub the butter and sugar together to a cream and beat into it the egg; then add the milk, in which the salt has been dissolved. Add the flour; beat well together and turn into a cake tin having a tube in the centre. Bake about 25 minutes in a moderate oven. Turn it on to a flat dish, leaving it bottom side up. Serve with chocolate sauce.

Bread and Butter Pudding.

Take thin pieces of white bread, cut off crust and butter them, line the bottom and sides of a pudding dish with the bread, fill with apples sliced thin, sugar, cinnamon, raisins in alternate layers then cover with buttered bread. Bake in a moderate oven.

Corn Starch Pudding.

One quart milk - let it boil, then stir in 2-1/2 tablespoons Corn Starch, stirred smooth with cold milk. When this is smooth add 4 yolks of eggs, sugar, 1 teaspoon Vanilla, then put into a dish and put the beaten whites on top. Brown in oven but do not leave it in more than 5 minutes.

Chocolate Corn Starch.

1 quart milk; 6 tablets Maillard's chocolate; Put into double boiler until chocolate has dissolved, then stir into this a heaping tablespoon of corn starch and 2 teaspoonsful sugar. Put in mould and serve cold with whipped cream.

Burned Almond Pudding.

Put in pan over fire 1-1/2 cups powdered sugar, stir continually until light brown. Put aside to cool. When cold have ready 3 yolks of eggs, stirred well and mix with almonds (1/2 lb. grated), then add 1 pt. whipped cream. Fill in mould and pack in ice and salt for 3 hours.

Poor Man's Rice Pudding.

1 qt. milk; 1/3 cup sugar;
2 tablespoons rice; 1/2 " seeded raisins;

Wash the rice and raisins and stir everything together until the sugar dissolves. Then put it into a baking dish in the oven. Every little while open the door and see if a light crust is forming on top, and if it is, stir the pudding all up from the bottom and push down the crust. Keep on doing this till the rice swells and makes the milk all thick and creamy, which it will after about 1 hour. Then let the pudding cook and when it is a nice, deep brown take it out and let it get cold.

Brown Betty. (Century.)

In a quart pudding dish arrange alternate layers of sliced apples and bread crumbs; season each layer with bits of butter, a little sugar, and a pinch each of ground cinnamon, cloves, and allspice. When the dish is full pour over it a half cupful each of molasses and water mixed; cover the top with crumbs. Place the dish in a pan containing hot water and bake for 3/4 hour, or until the apples are soft. Serve with cream or with any sauce. Raisins or chopped almonds improve the pudding.

D E S S E R T S.

Omelette Souffle.

8 yolks of eggs;

8 tablespoons powdered sugar;

1 lemon juice and rind;

Stir very light, then add beaten whites.

Chocolate Souffle.

6 eggs; 5 pieces chocolate;

4 tablespoons sugar; Beaten whites.

Spanish Cream.

1 qt. milk; 4 eggs;

1/2 box gelatine; 1 cup sugar;

1 teaspoon Vanilla;

Scald the milk in double boiler, add the yolks of 4 eggs beaten light with a cup of sugar, when smooth add gelatine which has been dissolved in a little water and let it thicken. Remove from the fire, stir in Vanilla and beaten whites. Put into moulds to stiffen and serve with cream and sugar or fruit sauce.

Wein Crême.

5 eggs, 1 cup powdered sugar, 1 teaspoonful corn starch, stir well with egg beater. Add slowly while continuing to stir about a bottle of Rhine wine which has been heated thorough-

ly. Pour back into the saucepan and beat with beater on the fire until it comes to a boil. Serve warm or cold.

Cold Chocolate Cups.

As much milk as cups (not full). To 10 cups 2-1/2 tablets of chocolate, weight of chocolate in sugar. Boil this. Beat 4 yolks and 2 whole eggs and stir in the milk carefully; strain immediately. Put into custard cups and bake for 20 minutes in pan of warm water. Serve ice-cold with whipped cream on top.

Fruit Ice Cream.

Sugar fruit and let stand over night. Put through colander and then through strainer. To 3 parts cream 1 part milk, sugar to taste -- freeze, when nearly frozen add fruit pulp and finish freezing.

Crushed Strawberry Ice Cream.

2 boxes berries; 1 pt. cream;

1 pt. milk;

Sugar berries and let stand for some time, put through colander and then through strainer. Mix with cream and milk a pinch of salt and more

sugar then freeze. After a little while add the fruit pulp and finish freezing.

Strawberry Ice.

One box berries, heat them and put them through a coarse strainer, 1 qt. water, 2-1/2 cups sugar cooked to a syrup. Freeze and pack.

Caramel Ice Cream.

Mix 1 pt. cream, 2 whole eggs, one scant cup granulated sugar, 1 cup milk, pinch of salt. When mixture is finished add the caramel which is made of 1 cup granulated sugar put dry into a frying pan on the stove, when thoroughly dissolved shake the pan but do not put a spoon into the sugar, it will gradually become a dark brown Should the sugar get lumpy, which it is apt to do when the cold mixture is poured on the hot sugar it will readily dissolve and become smooth by returning the cream and all to the stove for a few seconds. Line the ice cream mould either with lady fingers or macaroons.

French Ice Cream.

1 pt. milk; 4 egg yolks;

1 pt. cream; 1 piece Vanilla bean;

1 cupful sugar; 1 teaspoon gelatine;

2 tablespoons Anglo-Swiss condensed milk.

Scald the milk in a double boiler with vanilla bean cut lengthwise. Beat the yolks and sugar until light and smooth. Stir the scalded milk slowly into the beaten eggs and sugar. Put this into a double boiler and cook, stirring constantly until it thickens enough to coat the spoon. Do not let it boil too long or it will curdle. Remove the custard from the fire, add the condensed milk and gelatine which has been soaked in a little cold water, strain, add the cream and stir until it is partly cooled. When cold, freeze. If other flavors are desired, omit vanilla bean and add strong coffee, melted chocolate to the hot custard when removing from fire.

Soufflé.

Lump of butter, 1/2 cup sugar, 1 cup of milk, 1/2 cup flour, 6 yolks of eggs gradually added, whites to froth. First let boil the milk, flour and butter, then let cool, cream sugar with more butter, add yolks, then mix in beaten whites after having added the cold mixture to the creamed butter and sugar and eggs. Flavor with lemon

or vanilla, in fruit season add fruit between layers of dough.

Wine Soufflé.

Cream 3 yolks of eggs, 1 cup granulated sugar. Let get thick on stove, take off stove, add wine to taste and beaten whites. Put in mould. Serve cold.

Caramel Custard.

Put a cupful of granulated sugar in a small saucepan with a tablespoon of water, stir until melted, then let it cook until a light brown color. Turn 1/2 caramel into a well-buttered mould which has straight sides and flat top and let it get cold. Into the rest of the caramel turn 1/2 cup hot water and let it stand on the side of the range until the caramel is dissolved - this is for the sauce. Stir 4 yolks and 2 whole eggs with 3 tablespoons full of sugar, 1/2 saltspoon salt, to a cream, but do not let it froth, add 1 pt. scalded milk, 1/2 teaspoon Vanilla. Strain this into the mould on to the cold caramel. Place the mould in a pan of hot water and bake in a very moderate oven until firm in the centre. Test by running in a knife, and watch it careful-

ly. The water in the pan must not boil. The oven should be so slow that it should take at least 1 hour to cook the custard. It will then be very firm and smooth. Unmould the custard when ready to serve. It will have a glaze of caramel over the top and some will run down the sides. Serve caramel sauce in separate dish.

Chocolate Cream Custard.

Same ingredients as caramel custard without the caramel, add 1-1/2 oz. melted chocolate, strain into a buttered mould and bake slowly same as in caramel custard. Unmould when cold and serve with whipped cream.

"Rothe Greutze"

(Raspberry & Currant Corn Starch Pudding.)

1 box of currants, 2 boxes raspberries. Heat them and strain through cheese cloth. Measure juice and add same quantity of water. When juice and water come to a boil add scant 2-1/2 tablespoons of corn starch (diluted with a little cold water) and a good 1/2 cup sugar. Let this boil and put into a mould. Serve ice-cold with cream. Enough for 10 persons.

Coffee Mousse.

Whip 1-1/2 pts. cream very stiff. Turn into a sieve for a few minutes that it will be entirely dry. Return to the bowl and whip in lightly 6 tablespoons powdered sugar, 1-1/2 tablespoons very strong coffee. Turn into a mould and pack in ice and salt for 4 - 5 hours.

Lemon Souffle.

2 lemons, one with skin, one without, tie these in a cloth and boil for 2 hours. Then take out pits and rub the mass through a sieve, stir the mass with 10 egg yolks, 6 oz. powdered sugar, for 1/2 hour. Add the beaten whites, 1/2 tablespoon flour. Bake 1/2 hour in cool oven.

Light Dessert.

Weight of 3 - 5 eggs, weigh in sugar and flour. Beat the sugar with yolks, add flour, fold in beaten whites. Spread on bottom of pie plate, roll while hot and fill withwhipped cream.

Motzoth Charlotte. #1.

Take 8 motzoths and 8 eggs. Beat whites and yolks separately, 1 cup chopped almonds, raisins, citron, currants, orange and lemon peel, some almond and vanilla extract - sugar to taste,

lemon juice. Serve with Sherry Sauce.

Matzoth Charlotte. #2.

Soak matzoths, press perfectly dry, 4 matzoths to 10 people, 12 eggs, beat well, then put in matzoths, a pinch of salt, a cup of sugar, 1/4 lb. peeled and sliced almonds, small piece of citron chopped, sultana raisins, 1/2 teaspoon cinnamon, grated lemon rind, 1 orange sliced fine, 1 tablespoon goose or chicken fat or butter. Grease an iron charlotte mould well, put in 1 matzoth at bottom, then the mass. Turn in serving. Serve with Lemon or Rum Sauce.

Nudel Charlotte.

Rich pie crust. Line form with this, put in one layer of Nudeln, which have been boiled in salted water, over that melted butter, an egg beaten light, then a layer of apples, grated lemon peel, raisins and currants, sugar and cinnamon. Repeat till you fill your form. Cover with pie crust and bake.

Matzoth Krimmsele.

Same dough as for Charlotte, form in cakes and bake in oven or fry in simmering fat.

Kartoffel Charlotte.

Boil potatoes the day before. Grate potatoes the following day. To every 2 potatoes take 3 eggs. Beat very well, add a little salt, sugar, grated almonds, grated lemon peel, fold in beaten whites. Bake in oven and serve at once. Serve with hot fruit sauce.

Queen Fritters.

See cream puffs (Cake.) Serve with hot wine sauce or fruit sauce.

Charlotte Russe.

10 eggs, 1 cup sugar, 4 tablespoons Sherry or Rum, 1 teaspoon Vanilla, 1/2 package gelatine, 1-1/2 cups milk, 1 pt. cream. Soak the gelatine in 1/2 the milk. Stir the yolks of the eggs and sugar, then put the rest of the milk in a double boiler, stir the yolks and sugar into this until it begins to thicken, then add the gelatine, pouring it through a sieve. Pour the mass into a tin basin which is placed in ice-water. Beat it until it commences to cool, then add the beaten whites, whipped cream and flavoring. Line mould with lady fingers, fill in mass and serve ice-cold.

Pancakes.

1 cup flour; A little sugar;
3 yolks of eggs; pinch salt;
1 cup milk.

Beat well together, lastly fold in beaten whites.

Adirondack Flap-Jacks.

Make a good pancake batter. On each pancake, as it is taken from the pan and put on a hot dish, spread butter and grated maple sugar. Pile the pancakes on top of each other keeping them very hot. Cut like a layer cake.

Lemon Meringue Pie.

á la Mrs. Rorer.

3 cups pastry flour; 1/2 teaspoon salt;
1 cup butter; 1 " sugar;
2/3 cup ice-water.

Put flour in bowl, chip off butter, mix with flour, add salt and sugar, add ice-water gradually in several places.

Lemon Pie.

Line plate with good pie-crust and bake. Fill with the following:

5 yolks of eggs, 1 cup of sugar well

beaten, juice of 2 lemons, 1 tablespoon water, put in double boiler and stir until thick, let cool, then add the beaten whites. Fill the pie-crust and brown in oven.

Lemon Custard.

Separate 3 eggs, add to yolks gradually 1 cup sugar, then add juice and rind of 1 lemon. A tablespoon flour in another bowl, add gradually 1 cup milk, mix this into the egg and sugar and stir until sugar is dissolved.

Meringue.

Beat whites of eggs lightly before adding sugar, then beat stiff. A tablespoon sugar to each egg.

Cocoanut Pie.

Line pie plate with good pie crust. Beat well 2 eggs, 2 teaspoons corn starch, 5 tablespoons sugar, then add 1 qt. milk, a half grated lemon rind. When the pie begins to bake pour in a small cup shredded cocoanut. Can be served with meringue.

Baked Apple Dumplings. (Delmonico.)

Sift 1 lb. flour on the table, make a

hollow in the centre, laying in it 1/2 lb. butter, mingling it slightly with the flour for 5 minutes; when done make another hollow in the centre, pour into it 1/2 pt. cold water and 2 oz. powdered sugar. Mix all together gradually for 5 minutes longer, it will then be a firm dough. Roll it together with the hands and put it in a cool place for 5 minutes. Peel and core 6 medium-sized Pippin apples, sprinkle the table lightly with flour, lay the butter on it roll it out 12 inches long by 8 wide, and about the thickness of a silver dollar, then cut it into six equal sized square pieces. Arrange the apples upwards in the middle of each square piece; mix together 2 oz. granulated sugar with 1 teaspoonful ground cinnamon, and fill the cavities of the apples with this. Break one egg into a bowl, beat it well, adding 2 tablespoons of cold milk, mix well and with a pastry hair brush moisten the edges of the pieces of dough, and fold them firmly so that the apples are entirely enclosed. Lay them on a baking pan, and with the rest of the beaten egg brush over the surface and sides of the dumplings. Place them in a moderate oven for 30 minutes and after they are a nice, light golden color, remove and dress them

on a dessert dish, leaving them to rest in the open oven for 20 minutes, then pour the following sauce over before serving:

Put into a saucepan 1 pt. water, 6 oz. granulated sugar, 1 bay leaf, 6 cloves, and an inch long stick of cinnamon. Place the pan on the hot stove and let boil for 5 minutes; dilute 1/2 oz. corn starch in a bowl with 1/2 gill cold water, add it to the sauce, mix well and let cook for 2 minutes longer, stirring briskly with a spatula. Remove from the fire, and immediately add 1/2 pt. good claret; stir again and when ready to serve strain the sauce through a sieve over the dumplings. Serve also hard sauce #2 under "Sauces."

Russische Bombe.

4 whites of eggs beaten to a stiff froth;
1/2 lb. grated almonds; 1/2 lb. sugar;

Beat well together, spread on buttered tin and bake until quite brown then cut into small cubes when taken from the oven.

4 yolks are beaten with 4 tablespoons sugar, 1 teaspoon vanilla, then add 1 pt. whipped cream, add lightly to eggs and lastly fold in

macaroons. Fill in mould and pack in ice and salt.

Coupe St. Jacques.

Arrange fruit salad, well sugared in glasses, pour a little maraschino over. Place on top fruit water ice, any flavor desired, and garnish with maraschino cherries and a spray of fresh mint.

Claremont Frappé.

Place a teaspoon wild strawberry jam in high glass, fill with French vanilla ice cream, then another spoonful of jam and cover with whipped cream.

Pudding á la Cardinal.

French vanilla ice cream, garnished with halved peaches and pineapple sugared and cut into dice. Serve with a sauce of Strawberry syrup flavored strongly with Kirsch.

J E L L I E S.

Strawberry Jam.

Best time end of May. Pick and select the berries. Wash them, measure them, then put them on to draw the juice for about 2 minutes, add the sugar pint to pound and stir until they come to a boil. After they have reached the boiling point skim constantly and keep them on about 20 minutes. Fill in glasses which have been boiled in soda water.

Currant Jelly.

Best time July 1 - 4. Select the currants, wash them and put on the stove, mash, and strain them, measure them. When they have become thoroughly heated add the sugar pint to pound. Let them boil 6 minutes after they have reached the boiling point. Skim carefully. Should there be scum after 6 minutes are over, continue to boil until scum disappears. Raspberry and Currant Jelly are made the same way, using box to box.

Apple Jelly.

Cut out bruised and rotten spots of apples. Put on with as much water as for apple sauce, let cook till mushy. Let drain over night,

with a piece of vanilla bean in the bowl into which apples are dripping. Measure the juice, adding pound of sugar to pint of juice. Let boil until it jells, about 20 minutes, skimming carefully all the time. Grape and apple jelly is made the same way, only adding a few baskets of Concord grapes to the apples while cooking.

Grape Jelly.

Wash and select grapes. Put on fire without water. Wash them, when thoroughly heated hang up to drain in cheese-cloth over night. Measure pint of juice to pound of sugar. Boil about 35 minutes.

Tutti Frutti Jelly.

2 qts. grape juice;

4 lbs. granulated sugar;

rind and juice 2 seedless oranges;

1 lb. seedless raisins;

3/4 lb. chopped sugared citron;

A few chopped almonds or any other nut.

Boil 20 minutes before adding sugar and other ingredients. Then let come to a boil again and remove from the fire and fill in glasses.

Grape Fruit Marmalade.

Remove the skins in quarters after having weighed the fruit. Boil skins in plenty of water until soft enough to pierce with a brown straw. When partly cooled lay the pieces in the palm of the hand and scrape away all the inner white part, then shred them. Remove the seeds and as much skin as possible from the pulp. Put the pulp in preserving pan with sugar, 3/4 weight of fruit in sugar. Let boil about 35 minutes, then add skins and take from fire. Orange Marmalade is made the same way only adding the juice and grated rind of 1 lemon to every 5 oranges. Boil 50 minutes.

Cereals.

("A little Cook Book for a Little Girl.")

1 qt. boiling water; 4 tablespoons cereal;
1 teaspoon salt;

When you are to use a cereal made of oats or wheat, begin to cook it the night before, even if it says on the package that it is not necessary. Put 1 qt. boiling water in the outside of the double boiler and 1 qt. in the inside, and in this last mix the salt and the cereal. Put the boiler on the back of the range where it will

hardly cook at all and let it stand all night. If the fire is to go out, put it on so that it will cook for 2 hours. In the morning if the water in the outside of the boiler is cold, fill it up with hot, and boil hard for an hour without stirring the cereal. Then turn it in a hot dish and serve with cream and sugar.

Corn-Meal Mush.

1 qt. boiling water; 1 teaspoon salt;
4 tablespoons corn meal.

Be sure the water is boiling very hard when you are ready; then put in the salt and pour slowly from your hand the corn meal, stirring all the time till there is not one lump. Boil this 1/2 hour and serve with cream. Some like a handful of nice, plump raisins stirred in. It is better to use yellow corn meal in winter and white in summer.

Fried Corn-Meal Mush.

Make the corn meal mush the day before, when cooked pack down tightly in a dish and put away to cool. In the morning turn it out and slice it. Coat the pieces of mush with flour,

sauté in hot drippings and brown on both sides. Serve with maple syrup. Hominy is equally good fried and is made the same way.

Cracked Wheat. (Century.)

Add to 3 cups of water, 1/2 teaspoon salt; when it boils add 1/2 cup cracked wheat, and let it cook uncovered until the water is nearly evaporated, then add 3 cupfuls of hot milk; cover and cook until the wheat is soft, then uncover and cook to the right consistency. It should be quite moist. Stir it carefully from time to time while it is cooking.

M I S C E L L A N E O U S.

Tomato Preserves.

Make a syrup of 7 lbs. sugar, 1 pint of water, the juice and rind of 4 lemons. Boil till clear, adding a few whole peppers, a few whole cloves, a little green ginger. Then strain, put back again to boil, add 7 lbs. of tomatoes and boil 20 minutes. Remove the tomatoes with a perforated skimmer, continue boiling syrup until thick, then pour it over the tomatoes in jars. Seal when cold.

Canned Tomatoes.

Have your glasses boiled. Cut the tomatoes in quarters and remove the cores and any bad spots, press them down as tight as possible in the glasses when full put on rubbers and covers not screwing them all the way. Put a piece of wood in the boiler for the glasses to stand on, put them on with cold water and let boil for 1/2 hour after they reach the boiling point. Then screw your covers as tight as possible, turn them upside down over night. In the morning if any have leaked screw them tighter.

Preserved Pears.

Peel and core the fruit, halve it, place in cold water. To 25 pears, take 2 lbs. of sugar, 2 pints of water. Boil this for five minutes, then skim it, add the fruit, let it boil until soft enough to pierce with a brown straw. Remove and place in 3 qt. or 6 pt. jars, pour on juice until full to overflowing, seal at once and keep in cool places. Wipe jars and invert over night to make sure they are air-tight.

Ginger Pears.

6 qts. pears cut in quarters;

3 lbs. sugar;

3 lemons, rind and juice, cut out all white part of the skin;

2 oz. green ginger root chopped fine;

1 pt. water.

Cook one hour.

Pickled Fruits.

Pears, Plums, Peaches, Cherries. Vinegar enough to cover the fruit, add sugar pint to lb., boil until the consistency of syrup. Pour over fruit (in case of peaches and pears must be peeled) in stone crock add whole cinnamon and

whole cloves and let stand over night. The following day strain vinegar and boil until thickened. Repeat the following day. Ready to use in about 1 month. Only very ripe fruit may be used.

Spiced Muskmelon.

To 2-1/2 lbs. melons take 1 qt. vinegar, 1-1/2 lbs. sugar. Boil and pour over the peeled and sliced melons. The next day boil the melons in the vinegar pretty soft, skim carefully and put them in a stone crock well covered for three days. Then fill into glass jars with whole cinnamon and cloves tied in a piece of gauze, cover them with the vinegar which you have boiled once more until consistency of syrup.

Spiced Apples.

Make a syrup of equal parts of sugar, water and vinegar adding a few whole cloves and a few pieces of whole cinnamon. When scalding hot put in firm, tart apples, peeled and quartered and cook gently until tender, but not broken. Remove with a skimmer, boil the syrup until it thickens and pour over the apples.

Ginger Apples.

4 lbs. juicy red apples; 4 lbs. sugar;
4 oz. green ginger root;

Pare and core apples and chop as for mince meat. Scrape ginger root and chop also. Mix and boil slowly for 4 hours. If apples are not juicy, a little water may be added.

Pickled Cherries.

Pit the cherries, put in a crock, cover with vinegar and let stand over night. In the morning drain off vinegar. Take eq al parts of sugar and cherries and put in a jar for 3 days, stirring 4 or 5 times a day. After the third day put in air-tight jars.

Beet Sauce.

Boil 1 peck beets, when about half done, cool and peel them. Slice them 1/2 inch thick and cut in small pieces. Put in kettle with 6 lbs. granulated sugar, 1 qt. water. Let stand over night. The next morning put on stove to boil and add 3 oz. ginger root cut in small pieces, 1/2 doz. lemons, cut in thin slices, 1/2 lb. blanched almonds cut in half. Let this all boil 3 - 4 hours until it has a rich, glossy appearance. Add

a little water if it gets too thick in boiling.

Citron Preserves.

The citron is peeled, cut into small pieces, then pitted. Boil in plenty of water for about an hour, drain and lay on a board over night. The next day the sugar is boiled. To every 1b. of citron 1/2 1b. sugar, about 2 lemons are required to each citron. Peel, slice and pit the lemons, add 1/4 1b. green ginger to every 3 citrons and boil with the sugar. When this is soft the citron is added and the mass boiled for 6 hours on a slow fire until it looks like glass.

Mustard Pickles.

After the cucumbers are peeled, they are salted over night. Take to 1 gallon vinegar 1 oz. tumeric (druggist.) some Onion, some garlic cut fine, 1/4 oz. cayenne pepper, 1/2 oz. fresh ginger; 1/2 oz. mustard seeds. Boil the vinegar with the spices and pour it boiling hot over pickles, cover again with mustard. Keep in the cellar.

Dill Pickles.

Take 1 qt. vinegar to 3 qts. water, 6 oz. salt, bay leaves, pepper, cream of tartar,

Dill, onions. Lay these spices in layers between the pickles, wrapping each pickle in grape leaf. Pour water and vinegar boiling hot over the cucumbers. They keep best in well closed barrels.

Wild Cherry Brandy.

To 1 qt. wild cherries, add 1 gallon California Brandy, 1 lb. brown sugar, let it rest for 6 months, shake well once a week during that period. At the end of that time you can bottle it, you must keep it well corked in a jug or keg.

Potato Dumplings. #1.

Mashed potatoes, flour, 1 egg to about 3 tablespoons flour, small cubes of bread fried in butter. Place same in centre of dumpling. Boil in salt water, when they come to the top cover and let simmer for 20 minutes. Heat Brown bread crumbs in butter and roll dumplings in same before serving.

Potato Dumplings. #2.

Boil 6 good-sized potatoes, peel and set aside to cool. The following day grate them, also grate a little onion, salt, browned cubes of bread, 3 eggs and cracker dust. Boil in salted water and serve with browned onions.

Matzoth Dumplings. #1.

Soak matzoths in water and squeeze dry, quite a little salt, and eggs (1 egg to every Matzoth) then either Matzoth flour or Cracker dust.

Matzoth Dumplings. #2.

Soak matzoths in water and squeeze dry, quite a little salt. Heat some butter, goose or chicken fat, put in some minced onion and brown it then put in matzoths and stir till dry. Let cool, then add eggs, a little ground ginger. Work with the hands. Grease the hands for rolling.

Spätzle. (Dumplings.)

Flour, scant handful salt, stir water in gradually, 2 whole eggs, beat well. Cut as thin as possible from the edge of the dish into boiling salted water and let boil until they come to the top. Drain well, serve with pieces of bread browned in butter on top or browned bread crumbs.

Liver Dumplings.

Some raw, chopped calves' liver, some onion chopped, some bread soaked in water and

squeezed dry, browned cubes of bread, eggs, flour, pepper, salt. Boil in salt water.

Liver Timbales.

1 large cup chicken livers chopped and passed through strainer, spoonful butter, 2 whole eggs, onion juice, scant tablespoon cracker dust, 1/4 pt. cream, salt, pepper. Serve with cream sauce flavored with a bay leaf.

Brain Timbales.

2 pairs of brains, clean them, boil them, put them through a strainer. Soak 2 small pieces white bread in water. Add yolks of 3 eggs, pepper, salt. Beat the whites and add at last moment. Put in timbale forms and bake in pan with water for 20 minutes. Serve with cream or mushroom sauce.

Mushroom Timbales.

Put in 1 lb. fresh mushrooms which have been cut in half in a saucepan with 1 tablespoon butter and simmer until tender. Take off stove, strain and mash mushrooms through a colander. Add to the butter in which mushrooms were simmering another spoonful of butter, 2 - 3 tablespoons of

flour, 1-1/2 cups cream, beaten yolks of 2 eggs, then put back mushrooms and fold in beaten whites. Season with salt and pepper and bake in timbale forms until they have a custard consistency, in a pan of water with a buttered paper on them. Serve with cream sauce and a vegetable that goes well with them.

Canopé Nicoise.

lettuce; chopped white and yolk of egg;
piece of toast; stuffed olive in centre;
slice of tomato; Sardellen around it.

Welsh Rarebit.

Place cheese cut in pieces in frying pan 1 teaspoon salt, 1 pinch red pepper, a little English mustard, 1/2 bottle ale. Serve on toast.

Cheese Soufflé.

Put 1 tablespoon butter in a double boiler, stir in 1 teaspoon flour, 1 cup milk, stir smooth and add 1 cup grated American cheese and 3 yolks of eggs. When perfectly smooth, take from fire and add beaten whites. Put in ice-box, then fill ramekins and bake in pan of water for 20 minutes.

Cheese Croquettes.

4 whites of eggs, salt, pinch of cayenne pepper, 1 cup grated cheese. Put on greased platter in ice-box, when cold shape into croquettes, if necessary use cracker dust. Fry in hot fat. Serve on toasted saltines or Uneeda biscuit.

Fudge. #1.

1 square Baker's chocolate;

1 cup granulated sugar;

1/4 " milk;

1 lump butter;

Boil 4 minutes, remove from stove, add Vanilla, beat 10 minutes.

Fudge. #2.

1 square Baker's chocolate;

4 cups granulated sugar;

2 " milk;

1 tablespoon butter;

Boil until finished, add vanilla.

Cocoanut Fudge.

Use brown sugar, milk, butter, let boil, when finished put in cocoanut and beat as in No. 1.

Maple Fudge.

1 cup maple sugar; 2 cups brown sugar;
1/2 cup cup cream;
Boil until finished, beat until cold.

Taffy for a Taffy Pull.

1 qt. New Orleans molasses; 1 cup sugar;
1/2 cup butter.

Molasses Taffy.

Boil 1 pt. molasses, 1 cup granulated sugar, 1/4 cup vinegar until when put in water it becomes brittle; then add a heaping tablespoon butter, when brittle stir in 1/2 teaspoon of baking soda dissolved in water. Before putting on well-buttered tin stir in 1 lb. walnuts chopped fine or 1 qt. peanuts or any kind of nuts.

Icing.

1/2 cup powdered sugar, 1 tablespoon water, let boil until it thickens. Beat 2 whites of eggs very stiff and pour boiling sugar on it. Beat very fast.

Punch.

2 bottles of claret, 1 bottle Rum, 2 bottles tea, 1-3/4 lb. cut sugar, juice 4 lemons,

peel of lemons laid in punch, pour the hot tea over the sugar and lemon peel and juice, then add rum and claret which have been thoroughly heated.

Warm Beer.

Put a bottle of beer on the fire with a piece of cinnamon and 3 lumps of sugar. Beat the yolks of 2 eggs, stir in slowly about a cup of milk previously heated. When the beer has come to a boil add it to the milk very slowly.

Claret Cup.

1 pt. claret;

1 pt. carbonic water;

1 wineglassful Sherry;

1/2 wineglassful Liqueur;

1 slice cucumber rind;

juice 1-1/2 orange - 1/2 orange sliced;

juice 1-1/2 lemons - 1/2 lemon sliced;

pineapple, berries, maraschino cherries, etc. Sweeten to taste with sugar syrup. Large piece of ice, bunch of mint on top.

Bermuda Punch.

18 lemons; 1 gallon proof rum;

4 lbs. granulated sugar; 5 qts. boiling water

2 qts. boiling milk.

1st day - peel rinds of lemons as thin as possible, putting them into the rum and cover closely for 3 days.

2nd day - squeeze lemons on sugar.

3rd day - have milk boiling and pour on to the rum, to this add the hot water, next stir in sugar well, cover closely and let cool. Strain through a flannel bag and put into a demi-john. Place in cellar and do not jar or touch for 1 month. When the mixture is a month old, strain again. Tack a piece of thin muslin over a hoop, upon this surface spread a large sheet of filter paper and as it filters through bottle and cork securely. Quantity 16 English qts.

Martini Cocktails.

Take 2 dashes orange bitters, 1 dash syrup, 1/2 jigger Old Tom Gin, 1/2 jigger Vermouth. Stir well, and strain into cocktail glass, add one imported cherry. Mix over cracked ice, fill in cold glass.

Manhattan Cocktail.

1/2 cocktail glass whiskey;
nearly half a glass vermouth;
10 drops orange bitters.

Mix over cracked ice and pour into cold cocktail glasses.

Glüh Wein.

Wine glass of claret, cinnamon, cloves, 2 pieces sugar, let boil and serve hot.

Marrons Glacé.

Take hard shell off chestnuts, boil till tender, then take off skin. Take 2 cups granulated sugar, just cover it with water, 2 teaspoons vinegar. Boil till it cracks in water. Then put chestnuts in, turn once, spill out on buttered tins. Let them cool.

Soap.

Hard Soap. Empty the contents of a can of potash into a kettle with 1 qt. cold water, stir it with a spoon or stick, the lye will dissolve immediately and become quite hot, allow it to cool. Now take 6 lbs. of clean grease, tallow or lard. Melt it until lukewarm, then commence pouring in the cold lye into the melted grease gradually in a small stream until it is thoroughly mixed and drops from the spoon the thickness of honey. To be properly done the stirring should be continued for 10 minutes. It is then ready to pour into any mould.

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